

# ASIAGO PRESSATO PDO - MOUNTAIN SELECTION



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| <b>CODE</b>                 | 30810         |
| <b>COUNTRY OF ORIGIN **</b> | Italy, Veneto |
| <b>TYPE OF MILK</b>         | Cow's milk    |
| <b>WEIGHT</b>               | 14 kg approx  |

**\*\* ATTENTION: the origin of the raw material may be different**

A particular selection of Asiago Pressato PDO produced in the mountains

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| <b>DESCRIPTION</b>   | A particular selection of Asiago Pressato PDO produced in the mountains with whole thermized cow's milk  |
| <b>APPEARANCE</b>    | The cheese has a classic look, the rind is thin and its colour is straw; the paste is elastic with small holes scattered across; the colour of the paste is pale yellow  |
| <b>TASTE</b>         | The taste is sweet, creamy, buttery, round; the aftertaste is round, sweet, some lactic and creamy   |
| <b>MATURING</b>      | At least 30 days   |
| <b>PRODUCER</b>      | Malga Verde - Conco (VI) - Veneto  |
| <b>OUR SELECTION</b> | A particular selection of Asiago PDO, we have chosen this particular selection of Asiago Pressato PDO called 'Product of the mountain' because it is produced and matured in Malga Verde, at 1100 meters over the sea level  |
| <b>CURIOSITY</b>     | Maurizio and Cristiano Cortese are producing cheese since 2003 in Malga Verde, a mountain hut located on the Asiago Plateau, at an altitude of 1100 meters. The two brothers were able to transform successfully the small business once owned by their father. During the last 10 years they have earned numerous awards. In June 2006, they joined the Consortium for the protection of Asiago cheese and have started to produce a particular selection of Asiago PDO, called 'Product of the mountain' |
| <b>SUGGESTIONS</b>   | Great as a table cheese; it melts well on baked vegetables; great over pizza as well   |